

# FASTFERMENT™

## Build your Own Sampling Port Instructions

**Disclaimer:** Follow these instructions to successfully install your FastFerment Accessory Sample Port. FastBrewing & WineMaking is not responsible for any damage done to the FastFerment by attempting to install this sampling port without following the given instructions.

### Tools you will Need:

1. Tape Measure
2. Sample Port (provided)
3. Pen
4. Drill Bit (provided)
5. Nut driver, ratchet or hand drill with 1/4" socket size



### Step 1:

Measure and mark the hole location approx. 3" below the 1 liter mark. Do not drill into the parting line of the fermenter.



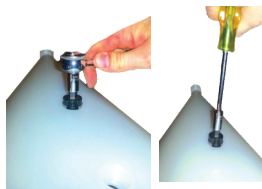
### Step 2:

Place the provided drill bit into the 1/4" socket and carefully drill into the plastic at your marked location.



### Step 3:

Keep drilling until the entire drill bit makes the largest hole that it can and the bit fits through the hole. Reach your other hand inside the fermenter to catch the bit so it does not fall into the fermenter and scratch the plastic.



### Step 4:

Clean the hole and fermenter of any plastic shavings.

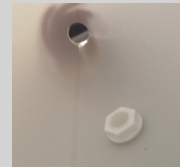
### Step 5:

Press the provided sample port with one gasket into the hole and position the nozzle of the port at 3 o'clock. Tighten the other gasket and the nut on the inside of the fermenter by hand as tight as you can.



### Step 6:

With one hand on the nut inside the fermenter to hold it in place, tighten the port clockwise 90° so that the nozzle is pointing down. This will snug the gasket up tight against the plastic for a good seal.



### Step 7:

Test the fermenter for leaks. If there are leaks present, repeat from Step 5 on and try a different starting position. Perhaps 2 o'clock or 4 o'clock. Keep in mind that over-tightening can deform the gasket and cause a leak.

If you have any questions or suggestions,  
please contact us at any time.  
We love to hear from you!

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